

Claims

1. A coffee beverage base being substantially non-alcoholic and comprising a
5 fermented coffee component comprising coffee aroma, which fermented coffee
component, has a modulated coffee aroma with fruity and/or floral notes due to the
fermentation of the coffee aroma.
2. A beverage base according to claim 1, wherein the coffee component are
10 selected from the group consisting of coffee extract, coffee aroma, coffee extract
from which a portion of coffee aroma has been removed.
3. A beverage base according to claim 2, wherein the coffee aroma is a distillate
of coffee aroma from coffee grounds or from coffee extracts.
- 15 4. A beverage base according to any of the preceding claims, which comprises
at least 0.2 % coffee solids by weight of the beverage base.
5. A beverage base according to any of the preceding claims, which comprises
20 between 0.01% and 2% coffee aroma by weight of coffee solids in the beverage
base.
6. A beverage base according to any of the proceeding claims wherein the
beverage base is fermented.
- 25 7. A beverage base according to claim 7, wherein the beverage does not have an
increased level of acetic acid resulting from fermentation.
8. A beverage base according to any of the proceeding claims, the beverage
30 base comprises an artificial fermented coffee aroma component.
9. A beverage base according to any of the proceeding claims, the beverage
base comprising an coffee aroma being characterised by its ratio of 2-and 3-
methylbutanol over 2-and 3-methylbutanal being more than 1.

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10. A beverage base according to any of the proceeding claims, the beverage base comprising an coffee aroma being characterised by its ratio thioacetates over thiols being more than 0.5.
- 5 11. A beverage base according to any of the proceeding claims having foam properties to allow foam to be created on the upper surface of the beverage when prepared.
- 10 12. A beverage base according to any of the proceeding claims, wherein the beverage base is a liquid beverage concentrate or a soluble beverage concentrate.
13. A ready-to-drink beverage comprising a beverage base according to any of the claims 1 to 12.
- 15 14. A process for providing a coffee beverage base, the process comprising providing a coffee component comprising coffee aroma, providing a micro-organism with an ability to ferment, inoculating the coffee component with the micro-organism, subjecting the incubated coffee component to fermentation at a temperature
20 below 22°C to generate a fermented coffee component that has a fruity and/or floral note due the fermentation of the coffee aroma, while controlling the fermentation conditions to substantially prevent the generation of alcohol and provide a substantially non-alcoholic coffee beverage base.
- 25 15. A process according to claim 14, comprising supplementing the coffee component with carbohydrate effective to enhance the fermentation process.
- 30 16. A process according to any of claims 14 or 15, wherein the fermentation temperature is between 5 and 22°C, preferably from 8 to 22°C.
17. A process according to any of claims 14 to 16, wherein the time of the fermentation is from 4 to 8 hours, preferably from 4 to 6 hours.
- 35 18. A fermented coffee aroma having fruity and/or floral notes due to the fermentation of the coffee aroma, wherein the aroma is characterised by its ratio of 2-and 3-methylbutanol over 2-and 3-methylbutanal being more than 1.

19. A fermented coffee aroma according to claim 18, wherein the coffee has a ratio of thioacetates over thiols being more than 0.5.